

benzoic acid and its salts, hydroxybenzoates.

54. A compound according to claim 51, wherein said acidifying agent is selected from a group comprising citric acid, tartaric acid, metatarsitic acid, malic acid.

55. A compound according to claim 51, wherein said stabilising and thickening agent is selected from a group comprising starch, gelatines, alginic acid and its salts, guar gum and other gums, agar-agar, carrageenin, meal of carob seeds, pectins, cellulose and its derivatives, xanthan gum.

56. A compound according to claim 51, wherein said agents are present in the following weight percentages per weight unit of said compound:

- antioxidant agent	0 – 10
- preservative agent	0 – 10
- acidifying agent	0 – 30
- stabilising and thickening agent	0 – 80
- sugar, water	as needed

57. A room-temperature compound for food use, consisting of:

a sugar, water, a stabilising and thickening agent, and

at least one of the following agents: antioxidant agent; preservative agent; acidifying agent, wherein the quantities of said water and said stabilising and thickening agent are so chosen as to give said compound a pasty consistency, and said compound is intended to be directly mixed with a type of fruit product selected from a desired group of fruit products.

58. A compound according to claim 57, wherein said antioxidant agent is selected from a group comprising ascorbic acid, salts and derivatives thereof, gallates, butylated hydroxyanisole, butylated hydroxytoluene, tocopherols.

59. A compound according to claim 57, wherein said preservative agent is selected from a group comprising sorbic acid and its salts, propionic acid and its salts, benzoic acid and its salts, hydroxybenzoates.

60. A compound according to claim 57, wherein said acidifying agent is selected from a group comprising citric acid, tartaric acid, metatarsitic acid, malic acid.

61. A compound according to claim 57, wherein said stabilising and thickening agent is selected from a group comprising starch, gelatines, alginic acid and its salts, guar gum and other gums, agar-agar, carrageenin, meal of carob seeds, pectins, cellulose and its derivatives, xanthan gum.

62. A compound according to claim 57, wherein said agents are present in the following weight percentages per weight unit of said compound:

- antioxidant agent	0 – 10
- preservative agent	0 – 10
- acidifying agent	0 – 30
- stabilising and thickening agent	0 – 80
- sugar, water	as needed

63. A room-temperature compound for food use, comprising:

a sugar, a stabilising and thickening agent, an antioxidant agent, a preservative agent, an acidifying agent, wherein said compound is free of fruit products and is intended to be directly mixed with a type of fruit product selected from a desired group of fruit products.

64. A compound according to claim 63, wherein said antioxidant agent is selected from a group comprising ascorbic acid, salts and derivatives thereof, gallates, butylated hydroxyanisole, butylated hydroxytoluene, tocopherols.

65. A compound according to claim 63, wherein said preservative agent is selected from a group comprising sorbic acid and its salts, propionic acid and its salts, benzoic acid and its salts, hydroxybenzoates.

66. A compound according to claim 63, wherein said acidifying agent is selected from a group comprising citric acid, tartaric acid, metatarsaric acid, malic acid.

67. A compound according to claim 63, wherein said stabilising and thickening agent is selected from a group comprising starch, gelatines, alginic acid and its salts, guar gum and other gums, agar-agar, carrageenin, meal of carob seeds, pectins, cellulose and its derivatives, xanthan gum.

68. A compound according to claim 63, wherein at least some of said agents are in the form of powder.

69. A compound according to claim 63, and further containing water in such a quantity as to give said compound a consistency of a flowable paste.

70. A compound according to claim 63, wherein said agents are present in the following weight percentages per weight unit of said compound:

- antioxidant agent	0 – 10
- preservative agent	0 – 10
- acidifying agent	0 – 30
- stabilising and thickening agent	0 – 80
- sugar	as needed

71. A compound according to claim 63, wherein said agents are present in the following weight percentages per weight unit of said compound:

- antioxidant agent	0 – 5
- preservative agent	0 – 3
- acidifying agent	0 – 10
- stabilising and thickening agent	0 – 80
- sugar	as needed

72. A process for preparing a food product, comprising:

providing a room-temperature ready-to-use pasty compound containing a sugar, water, a stabilising and thickening agent, and at least one of the following agents: antioxidant agent, preservative agent, acidifying agent; said compound being free of fruit products; selecting a type of fruit product from a desired group of fruit products; and directly mixing said type of fruit product with said compound.

73. A process according to claim 72, wherein said type of fruit product is in the form of fresh fruit.

74. A process according to claim 72, wherein said type of fruit product is in the form of fruit juice.

75. A process according to claim 72, wherein said type of fruit product is in the form of fruit puree.

76. A process according to claim 72, and further comprising partially candying said type of fruit product before said mixing.

77. A process according to claim 72, wherein said mixing occurs at room-temperature.

78. A process for preparing a food product, comprising:

providing a room-temperature ready-to-use compound containing a sugar, a stabilising and thickening agent, an antioxidant agent, a preservative agent, an acidifying agent, said compound being free of fruit products; selecting a type of fruit product from a desired group of fruit products; directly mixing said type of fruit product with said compound.

79. A process according to claim 78, wherein said type of fruit product is in the form of fresh fruit.

80. A process according to claim 78, wherein said type of fruit product is in the form of fruit juice.

81. A process according to claim 78, wherein said type of fruit product is in the form of fruit puree.

82. A process according to claim 78, and further comprising partially candying said type of fruit product before said mixing.

83. A process according to claim 78, and further comprising adding water.

84. A process according to claim 78, wherein said mixing occurs at room-temperature.

85. A process for preparing a fruit salad, comprising:

mixing uncooked particles of fruit with a compound containing sugar, a preservative agent and at least one of the following agents: antioxidant agent; stabilising and thickening agent; acidifying agent, and

serving said uncooked particles of fruit and said compound to a potential consumer.